



Christmas Brunch

Starters

CRAB BISQUE 15.

KALE SALAD 15.

toasted sesame seeds, beemster cheese,
sundried tomatoes, cashews, spicy dressing

ROASTED PEAR & BURRATA 16.

arugula, red onion, prosciutto, balsamic glaze

CAESAR SALAD 14.

focaccia croutons

SPINACH SALAD 14.

berries, toasted almonds, red onion,
goat cheese, white balsamic vinaigrette

SHRIMP COCKTAIL 4.5 each.

jicama, avocado GF

BUTTERNUT SQUASH SOUP 13.

MIXED GREENS 12.

miso vinaigrette

CALAMARI 16.

hot & sweet peppers,
honey, red wine glaze

DEVILED EGGS 15.

bacon & chives GF

SMOKED SALMON 18.

dill cream cheese, milled egg,
pickled onions, capers GF

BRUSSELS SPROUTS 14.

crispy chick peas GF

Entrees

YARDLEY BURGER 19.

boursin cheese, roasted tomato, fries

5oz FILET MIGNON 34.

whipped potatoes, asparagus, chianti demi

SALMON OSCAR 38.

asparagus, crabmeat, bearnaise sauce

BLUEBERRY PANCAKES 17.

lemon zest mascarpone cheese

CLASSIC EGGS BENEDICT 18.

potato hash, hollandaise

CRABCAKE BENEDICT 22.

asparagus, hollandaise

GRASS-FED RIBEYE CHEESESTEAK 19.

caramelized onions, american cheese,
hand cut fries

BUTTERNUT SQUASH RISOTTO 22.

coconut, maple, fried sage

10oz NY STRIP STEAK & EGGS 34.

potato hash, chimichurri

LEMON CHICKEN 28.

mashed potatoes, olives & capers

PANETTONE FRENCH TOAST 16.

peppermint candy cane
whipped cream